

barcelona

CHARCUTERIE & CHEESE

7 For One | 19.5 For Three

JAMÓN SERRANO

Castilla Y León, ES
15-20 Months Cured Ham. Tender, Salty, Sweet

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

BASQUE SALAMI

Illinois, US
Berkshire Pork, Peppery, Fruity

FUET

Catalunya, ES
Pork Sausage. Rich, Garlic, Black Pepper

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

CHORIZO PICANTE

La Rioja, ES
Pork Sausage. Smoky, Spicy, Pimentón

SALCHICHÓN DE VIC

Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns

'NDUJA

Illinois, US
Spreadable Pork Sausage, Calabrian Chili, Pork Jowl

AGED MANCHEGO

Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

AGED MAHÓN

Islas Baleares, ES
Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp

VALDEÓN

Castilla Y León, ES
Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent

MAHÓN

Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty

CABRA ROMERO

Murcia, ES
Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy

DRUNKEN GOAT

Murcia, ES
Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked

CAÑA DE CABRA

Murcia, ES
Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild

DÉLICE DE BOURGOGNE

Burgundy, FR
Triple-Crème, Cow's Milk, Mold Rind Mushroomy, Smooth Tangy

SMOKIN' GOAT

Islas Canarias, ES
Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild

JAMÓN MANGALICA

Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

WOOLY WOOLY

Castilla-La Mancha, ES
Aged 5 Months Semi Firm Sheep. Black Pepper, Garlic, Nutty

QUESO DE TRUFA

Castilla-La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant

WAGYU CECINA

Illinois, US
Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky

APERITIVO BOARD

An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks

Patatas Bravas, Marinated Olives, Almonds, Drunken Goat, Manchego, Jamón Serrano, Fuet, Guindilla Peppers

TAPAS

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

5.5

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

5

BEETS

Saffron, Orange, Oregano

8.5

CRISPY SUNCHOKES

Harissa, Lime

9

BRAISED TURNIPS

Lemon, Thyme

10.5

CARROTS

Chermoula, Tahini

8.5

MUSHROOMS A LA PLANCHA

Salsa Verde

11

ROASTED CAULIFLOWER

Green Goddess

8.5

BROCCOLINI

Caper Vinaigrette

9

BRUSSELS SPROUTS

Salbitxada

8.5

SWEET POTATO HUMMUS

Tahini, Spiced Pepitas

7.5

MUSHROOM MONTADITO

Ricotta, Salsa Verde

12.5

QUESO A LA PLANCHA

Caña De Cabra, Membrillo

9.5

BURRATA

Golden Beets, Pistachios

10

WHIPPED RICOTTA

Texas Honey, Bee Pollen, Focaccia

10.5

POTATO TORTILLA

Chive Sour Cream

7

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

BOQUERONES

Castelvetrano Olives, Orange Zest, Piquillos

7

HAMACHI CRUDO*

Aji Amarillo, Radish, Cilantro

14.5

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

9.5

SEARED PRAWNS

Red Chimichurri

13

STEELHEAD A LA PLANCHA

Vizcaina

14.5

STEAMED MUSSELS

Saffron Sofrito

14

GRILLED OYSTERS

Harissa, Sherry Vinegar

14.5

CHICKEN THIGH

Aji Verde

9.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

TRUFFLED BIKINI

Speck, Rioja

9

BACON-WRAPPED DATES

Valdeón Mousse

8

PORK BELLY

Cherry Pepper Chimichurri

10.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

STEAK PAILLARD

Pepper Vinaigrette, Crispy Potatoes

15.5

SALADS

SPINACH SALAD

Golden Raisins, Orange, Almonds, Feta, Onions

10

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

24.5

HALF / FULL

PAELLA VERDURAS

Squash, Carrots, Brussels Sprouts, Garlic Aioli

18 / 36

PAELLA MARISCOS

Calamari, Shrimp, Mussels, Clams

29 / 58

SQUID FIDEOS

Calamari, Garlic Aioli

17 / 34

PAELLA SALVAJE

Chicken, Chorizo, Sausage, Chickpeas

28 / 56

PARRILLADA BARCELONA*

NY Strip Steak, Chicken, Chorizo, Pork Loin

33 / 66

DESSERTS

OLIVE OIL CAKE

Sea Salt

9

FLAN CATALÁN

8

BURNT BASQUE CHEESECAKE

Poached Pears

9

ARROZ CON LECHE

Marcona Almonds, Cinnamon

7

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

EXECUTIVE CHEF ELLIE HENDERSON

*This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy.

WINES BY THE GLASS

SPARKLING

2021	Sumarroca, 2CV, Interlat, Brut Nature, Penedès, Spain	Xarel-lo	3oz	6oz	bottle
NV	Tierra Limpia, Brut Rosé Penedès, Spain	Trepat	6.5	13	52

WHITE

2024	Mila, Rías Baixas, Spain	Albariño	3oz	6oz	bottle
2024	Rezabal, Getariako Txakolina, Spain	Hondarribi Zuri	6.5	13	52
2024	Le Naturel, Navarra, Spain	Garnacha Blanca	5	10	40
2024	Menade, Rueda, Spain	Verdejo	6	12	48
2024	Pinord, Diorama, Penedès, Spain	Xarel-lo	4.75	9.5	38
2022	B.R.O.T., Blanc Inicial, Penedès, Spain	Xarel-lo, Riesling	6.25	12.5	50
2024	Orto Vins, Les Argiles, Montsant, Spain	Macabeo	7	14	56
2021	Alvear, 3 Miradas, Montilla-Moriles, Spain	Pedro Ximénez	6	12	48
2023	Bico Amarelo, Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	4.5	9	36
2025	Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	Chardonnay	5	10	40
2024	1752 Gran Tradición, Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13	52
2024	Clara Sala, Mary Taylor, Sicily, Italy	Grillo	6	12	48
2023	Von Winning 'Winnings', Pfalz, Germany	Riesling	6.5	13	52

ROSÉ & SKIN CONTACT

2024	Liquid Geography, Bierzo, Spain	Mencia	3oz	6oz	bottle
2024	Familia Schroeder, Saurus, Patagonia, Argentina	Pinot Noir	5.5	11	44
2024	Christophe Aví, Agenais, France	Cabernet Sauvignon	5	10	40
2024	No Es Pituko, Curicó Valley, Chile	Sauvignon Blanc	6	12	48
			5.75	11.5	46

RED

2019	Nucerro, Reserva, Rioja, Spain	Tempranillo	3oz	6oz	bottle
2021	Marqués de Tomares, Crianza, Rioja, Spain	Tempranillo	7	14	56
2022	Bardos, Viñedos de Altura, Ribera Del Duero, Spain	Tempranillo	6	12	48
2024	Glup Glup, Cariñena, Spain	Garnacha	6.5	13	52
2022	Azul y Garanza, Navarra, Spain	Tempranillo	4.5	9	36
2019	Alberto Orte, A Portela, Valdeorras, Spain	Tempranillo	4.75	9.5	(L) 53
2024	Sotabosc, Montsant, Spain	Mencia	6.5	13	52
2021	Coster dels Olivers, Priorat, Spain	Garnacha, Cariñena	6	12	48
2024	Vins de Pedra, Negre de Folls, Conca De Barberá, Spain	Cariñena, Garnacha	7.5	15	60
2023	La Vinyeta, Bongo*, Emporda, Spain	Trepat Blend	5.5	11	44
2021	Península, Vino de Montaña, Sierra De Gredos, Spain	Monastrell	5	10	40
2022	Uva de Vida, Biográfico, Toledo, Spain	Garnacha, Piñuela	6	12	48
2024	Bodegas Ponce, Clos Lojen, Manchuela, Spain	Tempranillo, Graciano	7	14	56
2020	Gota, Bergamota, Dão, Portugal	Bobal	6	12	48
2023	Caves São João, Baga Novo, Bairrada, Portugal – Served Chilled	Touriga Nacional Blend	6.25	12.5	50
2022	Quieto, Gran Corte, Mendoza, Argentina	Baga	5.5	11	(L) 62
2021	Polkura, Colchagua, Chile	Cabernet Franc, Malbec	6.5	13	52
2022	Peñalolen, Maipo, Chile	Syrah	6.5	13	52
2024	Casas del Bosque, Casablanca, Chile	Cabernet Sauvignon	6.75	13.5	54
2022	Garage Wine Company, Revival, Maule, Chile	Pinot Noir	7	14	56
2022	Alto de la Ballena, Maldonado, Uruguay	País	5.75	11.5	46
2022	Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	Cabernet Franc Blend	5.5	11	44
		Cabernet Blend	6	12	48

SHERRY

DRY

Jarana, Lustau, 750mL	Fino	3oz	bottle
La Cigarrera, 375mL	Manzanilla	5.5	44
Almacenista, 'Gonzalez Obregon', Lustau, 500mL	Amontillado	8.5	34
Los Arcos, Lustau, 750mL	Amontillado	10	60
Carlos VII, Alvear, 375mL	Amontillado	6	48
Península, Lustau, 750mL	Palo Cortado	14	56
15 Años, El Maestro Sierra, 375mL	Palo Cortado	9	72
Asuncion, Alvear, 375mL	Oloroso	13	52
	Oloroso	13.5	54

SWEET

Bodegas Gómez Nevado, 750mL	Abocado	3oz	bottle
East India Solera, Lustau, 750mL	Oloroso Dulce	10	80
Nectar, Gonzalez Byass, 375mL	Pedro Ximénez	9	72
Solera 1927, Alvear, 375mL	Pedro Ximénez	9	36
		15	60

WINE FLIGHTS

3 Half Glasses

BIO-CURIOUS Diorama / Clara Sala / Biografico
Many of our wines use Biodynamic farming practices, here are three incredible examples

ACID TRIP Bico Amarerlo / B.R.O.T. / Baga Novo
High. Acid. Wines.

NEW WORLD, OLD SCHOOL Cerro Chapeau Chardonnay / Saurus Pinot Noir Rose / Revival Pais
3 wines from the New World with “Old School” classic character

COCKTAILS



BEES & BAYS (No ABV) 7
Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

TEA TIME (No ABV) 8
Blue Flower Earl Grey Tea, Blueberry Shrub,
Salted Honey Syrup, Lemon, Aquafaba, Mint

GIN & JUS 11
Paco Pepe Andalucian Gin, Lime, Green Grape,
Pink Peppercorn, Ginger

SIDE HUSTLE 13
Lustau Solera Reserva Brandy, Bénédictine,
Pineapple, Lemon, Barcava

DOS PENÍNSULAS 13
Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

ALEBRIJES 13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,
Aquafaba, Dragonfruit & Tangerine Powders

PICA PICA 12.5
Reyka Vodka, Cappelletti Aperitivo, Orange,
Lemon, Aquafaba, Jalapeño

BOURBON SPICE RACK 13
Four Roses Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

IPANEMA 13
P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon

LAIRD'S WAY 14.5
Monkey Shoulder Scotch, Dolin Rouge Vermouth,
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

GINTONICS

Inspired by three of Spain's most iconic regions. 15

CATALAN
Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic,
Grapefruit, Lime, Rosemary

VALENCIAN
Paco Pepe Andalucian Gin, Fever Tree Indian Tonic,
Orange Blossom Water, Lemon, Orange, Thyme

GALICIAN
Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

SANGRIA

WHITE OR RED SANGRIA
Rioja Wine, Elderflower, Citrus Infused
Dark Rum, Guava Nectar
glass pitcher
10.5 38

GUNS & ROSÉS
Tierra Limpia Brut Rosé, Lillet Rosé, Deep Ellum Vodka,
Peach Nectar, Grapefruit
glass carafe
13 52

BEER

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT 7

Peroni, Lager—Italy 8.5

Martin House, True Love Raspberry Sour—TX 8

Wild Acre, Texas Blonde—TX 7.5

Hitachino, Nest White—Japan 14

Deep Ellum, IPA—TX 7.5

Founders, All Day IPA—MI 16

Lagunitas, Maximus IPA—CA 8

Lone Pint, Yellow Rose IPA—TX 12

Austin Eastciders, Original Dry Cider—TX 7.5

Isastegi, Sagardo Natural Cider (750mL)—Spain 28